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ANNUAL CATALOGUE

TREES AND PLANTS

Suited to South Florida.

With a Short History of the Peach,

PLANTING AND CULTURE.

—BY—

JAMES MOTT,

—OF—

ORLANDO NURSERIES,

ORLANDO, FLORIDA.

Winter 1888-'89.

REPORTER PRINTING HOUSE, ORLANDO, FLA.

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To Our Patrons.

Early orders solicited. In sending in early orders, you are surer of varieties and sizes wanted. Cash with order or C. O. D. by express. In ordering C. O. D. send one-fourth cash with order. Remittances may be made by express, money order, registered letter or sight draft. Plain and specific directions should be given *how to ship, route, etc.* No responsibility will be assumed by us after proper shipment; on the contrary it must be distinctly understood that all articles after leaving our hands in good condition, are entirely at the risk of the purchaser.

We take great care in packing, and with ordinary care our packages will endure the longest journey in perfect safety. We exercise great care that stock shall be true to name. In case errors should occur in labeling, any trees thus named wrong we are to replace them or refund the price paid; but this guarantee to go no farther, and we so mutually agree. We do not give any warranty, expressed or implied. To guarantee would make us liable for your carelessness;

therefore all complaints must be made within ten days of receipt of goods. The many years experience we have had in handling trees tells that we know how. No charge for packing and delivering trees at railroad depot or express office. Correspondents will please write their postoffice, county and State as plain as possible.

TO THE PUBLIC.

ORLANDO, June 1st 1888.

Owing to ill health I have placed the distribution and sale of trees of my new peaches for the coming winter in the hands of Mr. James Mott, of Orlando, Fla., to whom all orders and letters of inquiry should be addressed. A. I. BIDWELL.

To all wishing to plant trees I am glad to give all the information I am capable of about their culture, in the many important points that most of our planters, not having made it a study, are unacquainted with.

Our trees will be ready to go out December 1st.

JAMES MOTT,
June 1, 1888. Orlando Nursery.

Short History of the Peach.

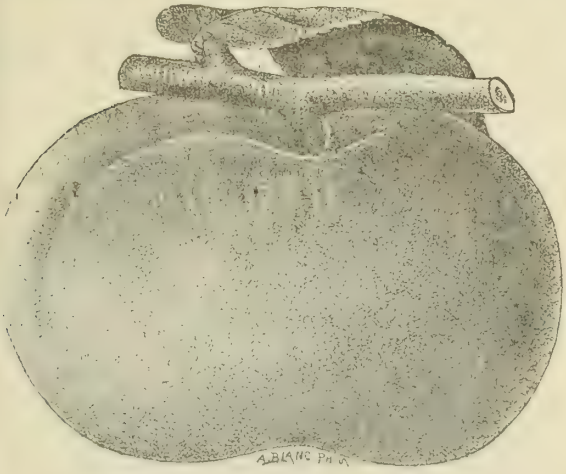
All of the authors on the peach I am acquainted with assume that the peach is a native of Persia. Long lists of varieties are given, nearly all of American origin, except the late A. J. Downing mentions having procured the Chinese Cling, Honey and Peento from China. The facts are, the peach is found wild in Turkey, Persia, Afghanistan, Northern India, and all over China, and this accounts for the different strains in use in our country. Each section has had its peaches that were adapted to that particular climate, and when taken to another country of similar climate, the peach is quite a long lived tree. The peach first in use here is said to have been taken from Persia to Italy, and thence over Europe to our country. Then the Spanish peach—that is, presumedly from Turkey, to Spain, and from there through the Corolinas to Florida. Again, the old Indian peach that came from Mexico up through the Mississippi valley is, more than likely, a different strain of the peach from Turkey.

Then the Chinese Cling, we believe from northern China, the Honey from middle China, and the Peento, which is the peach found wild by Atchison, in south-east Afghaistan, from there to China. This Spanish peach was the first to come into use in Florida with the advent of the first settlers, and while peach culture has not proven very suc-

cessful in Florida, yet better results have come from the old Spanish Peach than all others till the Peento came. That peach, in very many respects, is so entirely distinct from all the other strains—a perrenial tree from a sub-tropical climate—hence its adaptability to our climate of Florida. All the other strains seem to have come from colder climates. There is a something in their physical organization that requires a lower temperature than we have here, and reversely, the Peento is of no value in sections of much frost. A well ripened Peento is a very fine peach, and when I first found it in Florida I was told that when the seed was planted it always "came true"—that same little flat peach—but as is the nature of all plants when the seed is planted, to vary, I could hardly credit this as an exception. It, however, was not long before that assertion proved untrue, till now we have hundreds of seedlings of it that are round peaches, many of them have proven of much better quality than the original. Mr. A. I. Bidwell, I believe, was the first nursery man in our State to experiment in that direction, he first succeeding to get sports from the Peento from seeds planted in his nursery at Arlington, Florida, in the fall of 1881, till now he has several hundred different varieties that have come from that planting and then re-planting again.

Five of them, after their having been fruted several seasons and under different conditions, have proven so valuable that they

are named and sent out. One of them, though the form in not entirely changed, yet in quality it is so fine, it is kept as



Bidwell's Improved Peento.

A decided improvement on its parent; larger, thicker, more uniform in shape, with none of the bitter at any stage of ripening. In quality, melting, rich sweet, with many valuable points in its favor over the Peento. The stem is longer, and in picking it does not tear the skin, which is a great fault of the Peento. It ripens (ic) each fruit more even, carries better to market, and though its shape is against it, it will always be sought after for its excellence over most other peaches. Ripens May 10th.

Mr. A. H. Carey, of Kedney & Carey, Maitland Nursery, says of it: "I consider Bidwell's Improved Peento far superior to the Peento."

	Each.	Per Doz.	Per 100
Trees one year extra	25c.	$2.75	$20.00
" " 4 to 5 ft	20	2.00	15.00

Bidwell's Early.

Tree vigorous and very productive; good size; color a beautiful carmine; semi-cling;

in quality, rich, melting, juicy and sweet. Ripens May 10th.

Mr. W. K. Stager, Waldo, Florida, says: "It has a delicate flesh peculiar to itself; a fragrance that reminds one of a northern peach; a tone decided and sweet."

Dr. Henry Foster, Clifton Springs, N. Y., Sanitarium, and owner of one of the best paying orange groves on Lake Jessup, writes June 3d, 1887: "The basket of peaches came to-day. They are indeed more luscious than any of the early peaches I have eaten at the North, and they have borne shipment (five days) well. I regard these peaches as a grand success. In quality and flavor superior to our home peaches except Crawford and one or two others."

F. A. Prettyman, Commission, Philadelphia, writes: "This peach of yours is just the thing for Florida; is the finest early peach I ever saw, and will bring good prices. Will be pleased to handle for you in the future."

John G. Powell, Cocoa, Indian River, Fla., writes May 25th, 1888: "My trees from you are very satisfactory. Peaches one year planted had about fifty peaches each. The Bidwell's Early is as fine a peach as I ever saw, etc."

	Each.	Per Doz.	Per 100
Trees one year extra	30c.	$3.25	$25.00
" " 4 to 5 ft	25	2.75	20 00
Medium	20	2.00	15.00
June Buds 2 to 3 ft	20	2.00	15.00

Bidwell's Early Arlington,

It is with pride we here for the first time introduce this most excellent peach. Is about same shape and size of Crawford's Early, which it resembles, and in quality not excelled by that famous peach. Is meaty, vinous, juicy and sweet, with never any of that bitter that is so often objected to in its parent.

Mr. D. Redmond, of Jacksonville, Florida, a noted fruit grower and old time nurseryman, describes it: "Almost a freestone; flesh rich and melting; to my taste the best in the lot; a rich, delicate, excellent peach."

All of the five varieties were sent to the Department of Agriculture, Washington, D. C., care of H. E. VanDeman, Division of Pomology. He writes in return: "Your letter of May 31st came yesterday, and the box of peaches to-day. I called in Mr. Saunders and my assistant, and we three carefully examined them. Our unanimous decision placed your No. 3 (we have since named it Bidwell's Early Arlington) as first best in flavor, and in size is equal to any of the five varieties received. This peach ought to be pushed, as it is the best of the lot."

	Each.	Per Doz.	Per 100
Trees one year extra	50c.	$5.00	$35.00
" " 4 to 5 ft	40	4.00	30 00

Bidwell's Orlando.

Much the same shape; not quite so large as Bidwell's Early, yet good size, with some

less color. This we call the acid peach. While it is not a sour peach, yet it has more acid: in quality is decidedly fine; is meaty, rich, and to some tastes suited better than those more sweet, and no Florida garden is complete without it as a canning or cooking peach, from its little more acidity, as well as a fine peach to eat from the hand. Mr. D. Redmond, Jacksonville, describes it: "High flavor, mingled with pleasant vinous juice. A desirable peach."

	Each.	Per Doz.	Per 100
Trees one year extra	30c.	$3.25	$25.00
" " 4 to 5 ft	.25	2.75	20.00

Bidwell's Late.

About same in size, a little more round, and some less color than Bidwell's Early, which it resembles in taste and texture. Color striped with carmine on a yellow ground; pretty, a remarkably good shipper, and will be one of our best for distant markets.

Edward W. Bonynge, Clerk of the Chancery Court, New York City, in answer to a box I sent him July 8th, wrote: "It is the best peach I ever ate, and a very pretty peach. I took samples to Thomas Lotan, a fancy fruit dealer, No. 194 Broadway: he said it is a very fine peach: he praised it very highly: said it is a better peach than comes to this market from anywhere up to this time (July 13th) in the year."

	Each.	Per Doz.	Per 100
Trees one year extra	30c.	$3 25	$20 00
" " 4 to 5 ft	.25	2 75	20 00
June buds 2 to 3 ft	.20	2 00	15.00

A peculiarity of all this family of peaches is the lack of fuzz so common in all the other strains; also the very small stone—not more than one quarter the size it is in the Persan strains, which also adds much to the meat of the fruit. The trees are rapid, strong growers, their origin having been in a hot climate. They have many more limbs, are inclined to branch low, the wood is tough, and very seldom a limb is broken with heavy fruiting; often like the orange, it will bend to the ground with its heavy load, and does not need heading in as do the other strains.

Believing as I do that this Peento strain of peaches, from their having first originated in a hot climate, hence they seem so well adapted to our climate of South Florida, which none of the other strains are, I have discarded the lot. The peach from Turkey, from Persia, and the two strains from China I consider of no comparative value here, consequently I have consciencious reasons against growing them or dealing in them for others.

PEARS

Pears.

Leconte so far stands at the head of the list of successful culture. A peculiarity of it is, that it will not do only raised from cuttings —in other words on its own roots. And here has come a trouble that has condemned it as of no value, as a majority of the trees planted in this section have been raised as trees of other varieties are grown—budded or grafted on seedling pear roots for standards, and on the quince for dwarfs. In every case they are failures. Where trees on own roots have been planted in suitable lands in all this section, so far as I have seen, they are as successfully grown here as in any country I have traveled in. 130 trees planted by the late George Sawyer of Sanford, near Sorrento, nine years since, have been in bearing for the past three seasons; this season many of them are now holding two and three bushels to the tree.

As it is the nature of a standard pear to attain considerable age before fruiting, people that are ignorant of the fact begin to find fault with it because the tree, as soon as it becomes large enough to hold up a peck of pears, does not produce them; and in their ignorance all kinds of quackary is recommended.

	Each.	Per Doz.	Per 100
Trees 4 to 5 feet	20c	$2.00	$15.00
" 5 to 6 feet	30	3.00	20.00
" extra branched	50	5.00	25,00

Keifer Pear,

Grafted on Leconte roots, is from the sand pear of China, and adapted to this climate. Grafted on Leconte it fruits very young, trees four years old breaking down with its heavy crops.

	Each.	Per Doz.	Per 100
Trees 4 to 5 feet	30c	$3.00	$20.00
" extra branched	.50	5.00	

Apples.

I am offering a few trees of Yellow Transparent, Red June, Early Red Margaret and Red Astrachan to those who wish to grow, if only in a small way, some apples. I would not plant any variety that ripens later than early harvest. Are grafted on Leconte pear roots.

Trees of each of the above, 4 to 5 ft each, 30c, doz. $3.00

Apricots.

A variety without names, is fruiting in Orange county the past two seasons.

Each 50c

Kelsey Plum.

Too much cannot be said of the merits of this valuable acquisition to the fruit list for Florida. It is said to be of Japan origin, and as yet the only variety of plums we are receiving from that country, but are of questionable value. None of the others have been fruited in South Florida.

For a plum the fruit is very large, being 2 to 2½ inches in diameter.

	Each.	Per Doz.	Per 100
3 to 4 ft	20c.	$2.00	$12.00
4 to 5 ft	30	3.00	15 00
Extra 2 years old	40	4.00	35.00

In this particular I have consented to cater to those of our patrons that seem to wish to experiment with everything in the fruit line that comes from some far off country, though its only value for us here, often and only, is what some misleading nurseryman may say of it. To fill that place we have:

Ogan and Botan	each 35c.	doz. $3.25
Prunus Simoni	" 35	" 3.25
Satsuma or Blood Plum	" 75	" 6.00
Blood Leaf (ornamental)	" 50	

Catley Guava.

Both the red and the yellow, a tropical fruit of great value for home use, suited to our climate and very productive. Plants are all pot grown and more valuable than grown in open ground; may be transplanted at any time.

Plants 2 and 3 years old from 25c to 50c each, $2.00 to $3.00 per doz.

Mulberries.

Hicks' Everbearing, gives fruit three months. It grows very rapid; its real merits are but little understood. At Kerr's Cold Spring place, near Sorrento, hundreds of bushels have rotted on the ground or gone to feed swarms of birds this past season.

Trees 5 to 6 ft.... ....each 40c. doz. $4.00

Blackberries.

Gem of the South, of southern origin; best known plant.

Plants .. .. .each 20c. doz. $2.00 per 100, $15.00

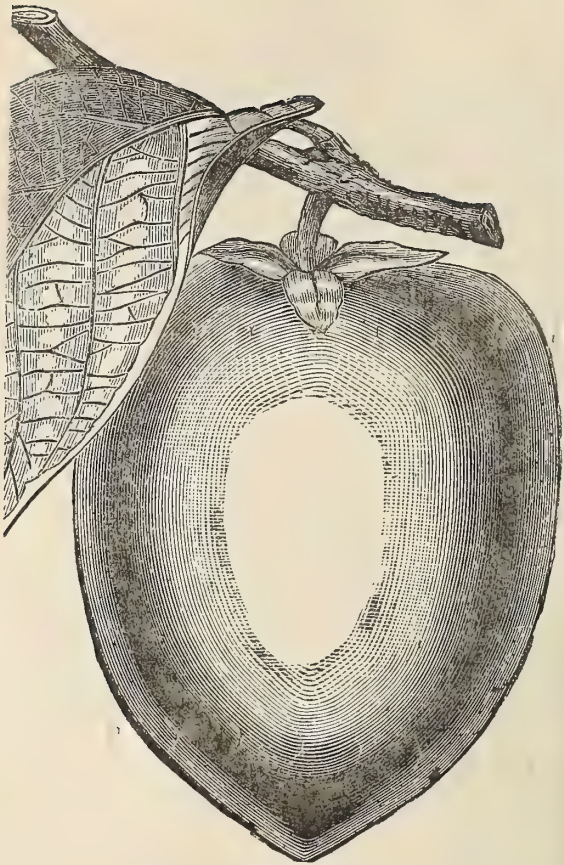
Strawberries.

Axtell,—very early, vigorous grower, productive, good size, in quality the most delicious and sweetest of all the strawberries yet in Florida. It has a melting peculiar flavor of its own. Too soft to ship, but for a home market outsells all others. In bearing from January to July.

Per 100, 50c. Per 1000, $3.00

Florida Seedling,—the strawberry that has been grown so extensively at Panasoffkee, bringing the highest prices in the market. Fruit fine, large, and our best shipper.

Per 100, 50c. Per 1.000, $4.00.



Japan Persimmon.

Our tress are all grafted on native roots, are vigorous, well grown trees. The two

first are new, none having been sent out or even grown until their merits have been tested by the original trees bearing this, their second crop.

Ogzur, fruit long, pointed large.

Trees 2 to 3 ft.....each 50c
" 5 to 6 ft, branched..... " 75c

Imperial, Tanenshi, Curo Kumo, Yemon, Damio, and some other sorts.

Trees extra size, branched.....each 75c, doz. $7.00
" 3 to 4 ft.....each 40c to 50c, doz. 5.00

Quince.

Chinese fruit, very large, often weighing over two pounds. Not so good in quality as our old European quince, but its large size and its adaptability to our climate makes it very valuable.

Trees 3 to 5 ft.....25c to 50c each.

Champion, a superior quince, fruit large and fine, is somewhat new and rare.

Trees 3 to 4 ft.....25c to 50c each

Figs.

Sugar or Celestial Fig, so far the best of the many varieties that have been tried in Florida. Fruit small, very sweet—so sweet they are eaten without peeling. They often preserve themselves on the tree.

Trees, 3 ft.....each 40c, doz. $4.00

Brown Turkey, tree hardy, very productive, often producing three crops in one

season; fruit large and very good, suitable for drying.

Trees.....each 25c to 40c, doz. $4.00

White Marseilles, very large, Italian.

Trees, 3 ft.....each 40c, doz. $4.00

California Blue.

Trees.....each 50c

San Pedro, new, from California.

Trees, 3 ft.....each 75c

Mammoth.

Trees,.....each 40c

White Adriatic, new, from California. It has been extensively advertised as a very superior fig.

Trees 3 ft.....each 50c, doz. $4.00

White Genoa, Kendricks, and Large Purple.

Trees 3 ft.....each 25c to 40c, doz. $3.00

Grapes.

We only offer such varieties as have been thoroughly tested and found among the best suited to this wonderful climate for grapes.

Delaware, the best of the table grapes. A vine at the Sawyer place, near Sorrento, last season bore over 500 bunches, and this season a vine grafted to a wild vine in Febru-

ary, 1886, has borne over 1000 bunches—not less than 150 pounds.

	Each.	Per Doz.	Per 100
Delaware, 2 years old	20c	$2 50	$15.00
Concord, 2 yr old	15	1.50	10.00
Ives, 2 yr old	15	1.50	10.00
Catawba, 2 yr old	20	2.00	10.00
Gotha, very large; so far one of the finest white grapes in Fla.	25	2.20	
Wilder (Rogers No. 4), berry very large, similar to Gotha except larger bunch, believed to be one of our best grapes, far excelling the Concord	25	2.50	
Black Hamburg, 2 years	50	4.00	
Niagara, 1 and 2 years	50 to 75	..	40 00
Scuppernong, 2 yr old	20	2.00	
Thomas			

Tuberous Rooted Grape from China—"Vitus Cochin." The Vine dies in winter and comes again in the spring; a rapid grower, bearing heavy bunches, often weighing two pounds. Not a table grape, but an excellent red wine grape. A desirable novelty. Is propagated by tubers only.

Roots, each $1.00

Mango.

Each ..... 25c to 50c.

Pipeno or Melon Shrub.

Large plants ..... each 50c.

Cayenne Cherry.

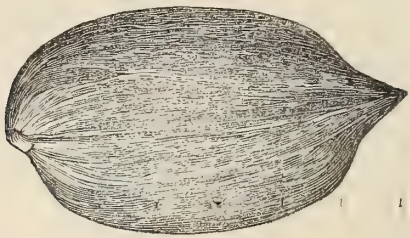
(SURINAM.)

Each ..... 50c.

Japan Plum.

(MEDLER.)

Each.....35c per doz.....$3.00



Pecan.

This valuable nut tree is at home in Florida, producing fruit when half the age of a tree in Mississippi.

	Each.	Per Doz.
1 to 2 ft	25c	$2.50
2 to 3 ft	50	4.00
4 to 6 ft	75c to $1.00	

English Walnuts.

Each.....50c

Pineapples.

	Each.	Per doz.	Per 100
Fine large plants of Queen	35c	$4.00	$30.00
Ripley Queen			
Black Tamais	75		
Charlotte Rothchilds	75		

Small plants at much lower rates.

Date Palm.

Each.....50c.

Oteheite, or Trifoliata Orange.

	Each.	Per Doz.	Per 100
2 to 3 feet	30c.	$3.00	$10.00

Hart's Choice Bananas.

Strong plants.....each 40c. doz. $4.00 per 100, $20.00

Shade and Ornamental Trees.

Texas Umbrella ..... 25c to 50c each
Grevilla Robusta [Australian Oak] a most beautiful rapid growing evergreen tree, with long fern like leaves, with age producing a large, pink shaded with yellow flower, of most exquisite beauty; trees are all pot grown ...
3 feet ..... 35c each, $4.00 doz
3 to 4 feet ..... 50c " 5.00 "
Hydrangia, new, from Japan, in three colors, red, blue, white ..... 50 each
Pomegranate, flowering and fruiting ..... 50 "
Golden Arborvitæ, Asiatic, book leaved, the finest of its class, perfectly adapted to the South, large plants ..... 50c to $1.00 "
Magnolia Fuscata, a beautiful evergreen shrub, desirable ..... 50c to 75 "
Olea Fragrans (Tea Olive) ..... 50 "
Chinese Tea Plants ..... 50 "
Rocky Mountain Rose, a few fine pot grown plants ..... 75 "
Ramie plants ..... 50 "
Bamboo, rooted canes, two varieties 50c to 1.00 "
Olives, Picoline, 2 to 3 ft ..... 75 "
" " 1 to 3 ft ..... 50 "
Hibiscus, Chinese, 12 varieties, strong plants, 2 to 3 ft ..... each 50c 3.50 doz
A new and peculiar one, "Schizopetalus," flower a beautiful fringe, color pink ..... 75 each
Hendersonia, new variety, of rare beauty, flowers a deep yellow, showy; plants, 50c to 75 "
Noblis, a beautiful new species, flowers 1 to 3 inches in diameter, of a pure rich yellow; ought to be in every garden ..... 75 "

Roses

Of the best known sorts, of Tea and Ever-Blooming varieties. Plants are all from open ground. We send out none but those that have been in bloom all the summer.

A few Marchal Neil, grafted on Cherokee roots, are strong plants, many now in bloom	$1.00 each
General Jaqueminot, Sydure, Princess Camile de Roham, Le Enfent du Mt. Carmel, James Sprunt, Louis Odir, Julus Margotton, Paul Neyren, Larine, and several other sorts	40c each 4.00 doz
Magnolia Granda Flora, the variety from Texas and Louisiana. A much better tree than ours in Florida; the blossoms are a deal larger, more double, and fragrant, besides trees grown in nursery are much more valuable than those from the forest. Two years old, twice transplanted	1.00 each

Of oranges, we only grow a few varieties known as the "best."

"The four best oranges for money," starting with the Riverside Naval, from buds Mr. Bidwell imported several years since, from the original tree, at Riverside, California.

	Each.	Per Doz.	Per 100
Fine trees 1 inch and up	50c.	$5.00	$40.00

Dancy Tangerine, (the true.)

Tangerine.....each, 50c. doz $5.00 per 100, $40.00

"Bessie's Favorite," a summer orange. Is not ripe till May, and when left on the tree till the middle of June, in all the points that go to make a fine orange, is not excelled anywhere. Its history is: Four budded trees of

it were found by Dudley W. Adams on his place at Tangerine in Orange County, which he had previously purchased of a squatter. It is not known where they are from. They are now about fourteen years old: were in bearing several years before their value was found, the fruit being gathered at the season when the other oranges were marketed, as they were not yet ripe: they were sour. A few had been left on the tree one season which hung on till summer when all else was gone, and though they yet held on the tree, it was not supposed they were of value, till by accident, Miss Bessie Hustis picked one from the ground and found it was yet heavy, its juice was yet there, its thin smooth skin told it was only then just ripe, and when it was tested by Miss Hustis and pronounced as having no superior, it was named for her, "Bessie's Favorite."

We have a few well grown trees.

One inch and up — each 75c. Doz. $7.00

Hart's Late—is so well known it needs no description: is not so lusciously sweet and fine as the former, but with oranges that go to market in June and July, when they bring as high as nine dollars a box as they have the past season, I can't see why they are not good oranges to plant for money.

Trees 1 inch and up, each, 25c. to 50c. Doz $3 to $4
Per 100, $25.

Villa Franca Lemons.

Trees 1 in. and up, each, 30c to 50c. Per 100, $25 to $35

ABOUT CULTURE.

While here in Florida, our climate is very kind to all plant life, yet the planter *must bear in mind that only can we succeed here with plants that in their nature are adapted to this particular climate.* Again it must be remembered that, I may say, all our soil here in South Florida is very deficient in the elements of plant life, and I have often thought that truly it is the case here, as some auther said, "soil does but little else than hold plants and trees upright in place, while air and moisture feeds them;" and I wish to impress on the mind of every planter that it is folly to plant anything here unless it is to be taken care of after. Better results may be looked for from a dozen trees properly treated, than from one hundred that have been given, say about half the culture they required, as is often the case in all this country. No one expects his horse to look sleek and fat with half food enough to eat, and it would be as foolish to expect a peach tree, or any other fruit bearing tree or vine, to grow and bear us fruit in perfection with half food enough, and the plant tells by its looks, as plainly as the animal does, the supply of plant food you are giving it.

Again, how often does the ignorant planter murder his plants in handling them in transit. So often people have done it, and they are to keep on doing it. I often see strawberry plants taken fresh from the soil and removed perhaps not more than a mile to plant, and in time word comes back "they all died, the

plants were not good for anything"—are condemning me for the murder they have done, not with "malice prepense," but a case of manslaughter in the first degree—and the thought occurs to me, why can't people in these operations think at least once—use a little common sense, which, will they do it, it will be seen that a strawberry plant is a living organization, made up of a lot of small roots not larger than needles, and that by and through those roots it lives. Then there are some great large leaves that are fresh and green, and only are they kept so by moisture that is received through those little fibrous roots; and as soon as the plant is out of the ground its supply of moisture (drink) is gone, and those great leaves rapidly draw out every particle of moisture there is in those little roots. The plant is dead, and a little careless, thoughtless exposure to the dry air, or to the soil that is deficient in moisture does it.

When plants are dug up the less leaves that are left on the better, and they must be kept sufficiently moist while in transit, and must be handled so they are not packed too tightly, or too many together, so that they generate carbonic acid gas, which kills as it goes.

This applies to any plant or tree while out of the ground. Just so much as you expose the roots to the dry air, just so much have you injured the vitality of your tree, and though they may not quite die, yet "their life at best is a sickly one," and if they ever entirely recover it may be years in repairing the injury done by a few minutes careless exposure.

TIME TO PLANT.

December and January I would prefer, yet planting may be delayed on into spring, as long as the tree has not got started too much in growth, and in our soil that is so lacking in all the elements of plant food, and that nearly all the food the tree is to receive from the soil must be "fed to it," if swamp muck is within reasonable reach it will pay to prepare the ground where the tree is to stand by composting a barrel to the tree with the soil. If it has been dug from the bed some little time, so it is free from any acrid matter, all the better, but I have seen good results with muck fresh from the bed.

I have also seen clay used mixed with the sandy soil about the roots, and on top about the tree, with gratifying results, although the clay of itself contained nothing that could be called plant food, yet in mixing it with the sandy soil it contained certain chemical substances that, coming in contact with certain other chemical substances (I will call it dormant matter) that the sandy soil contained, those elements were freed by the chemical action and it furnished food for the plant.

Of one thing we may be assured, if we are to plant a tree in soil that by actual analysis contains only one per cent. of humus (vegetable matter) with but a trace of potash, which is the case with our average pine land, I say we may be assured our tree requires that we place in that soil the food it needs for its use that comes from it. The question comes,

what is plant food? "All plant food is vegetable matter, and all vegetable matter is plant food." What shall we place in that soil? It must be a substance that is kind to plant life.

Most people know something of the value of stable manure, yet compared with an honest commercial fertilizer it is not as rich in plant food as is generally supposed, for in 1,000 pounds of barnyard manure we have 802 pounds of water, 14 pounds of sand, 5½ pounds of phosphoric acid, 5½ pounds of nitrogen, with 4½ pounds of potash, 15½ pounds of plant food.

Wood ashes contain all the mineral elements of plant food and is enduring in the soil. Bone, blood and potash contain all the elements of plant food that comes from the soil and is also lasting. It is often the case with commercial fertilizers that some of them contain substances that plants require, that if applied in sufficient quantity in one case we have too much of the other and its action is injurious to the plant. I have often seen peach trees killed by the hundred by a liberal use of a fertilizer that I should not expect there was any danger of getting too much on land for an orange tree, and I am a little cautious about what I should use for the peach.

For general culture I think it better to plow rather a light furrow than I do of running a cultivator. Yet I would not say not to use the cultivator if it is one that turns up the soil: but a scratching, as with a hoe, a harrow, or some of the cultivators in use, I think but little of. I want the soil turned over so it is ex-

posed to the air and rainfall, that, carrying with it as it does oxygen and some nitrogen, it penetrates the soil and has its action on the chemical substances and dormant matter, dissolving it, putting it in soluble form so it is taken up by the little rootlets of the tree.

It is said one ton of peach fruit contains: potash, 52 pounds; phosphoric acid, 12 pounds; lime, 2 pounds; magnesia 6 pounds; sulphuric acid, 5 pouuds; oxide of iron, 1 pound; silica 20 ponnds. From these facts one may see the necessity of thorough fertilizing for the peach. It needs very much more than the orange. My plan is, where muck is not to be had, soon after the tree is planted to apply four pounds to the tree, of Canada ashes well hoed in; a month later a pound to the tree of cotton seed meal, or better yet, the same amount of blood and bone. At the beginning of the rainy season another dose of the meal or the latter, doubling this dose each season for the first five year. I use hard wood ashes liberally first to prevent root knot, and then there is nothing so conducive to fine fruit, both in color and fine flavor, as wood ashes. Use it as we may, it is never lost; never leaves the soil only as plants take it up. It makes healthy wood and fruit buds, and is an enemy to all insect life.

Thorough culture is my rule. Plow the ground a light furrow, say three times during the year.

PRUNING TREES.

I am not much of an advocate of pruning trees as some in our country, and here in this country of so long heated sunshine I must believe that *nature does her work pretty well, and from her we may learn that it is best to grow pretty low trees,* and that only a little pruning for from while the tree is young. *If we want it to make a tree quickly and to have it bear fruit young, the less we use the knife the better.*

I do not believe in the severe cutting back as is recommended by the authors of peach culture in the northern peach growing sections. There they only deal with the Persian peach, whose tendency is to grow but few limbs that often extend out so far, that unless they are "headed in" each season they break down with their heavy loads of fruit. This Peento strain is a very different tree, growing very many more limbs, that are willowy and tough, and are never broken with their fruit. The tree, the same as we find in most fruit trees of hot climates, branches low, and I have never yet seen one that I thought it would help any to cut it back. I must believe the reverse is true. There may be some need of thinning out the lower part of the tree in some cases, which should be done in early winter while the tree is at rest, but no thinning out so severe as to make long arms.

BORERS.

There is already some trouble from the borer getting into our peach trees. When it is once there the only remedy is to cut them out, and then act on the principle of keeping the pig out your garden—fence him out. As early as March first protect the tree by winding the trunk a foot high with strong paper, straw, gray moss or anything, so the beetle that stings it at the collar—lays her eggs to propagate herself—can't get to the soft bark part of the tree. Then in September the wrapping may be removed.

Don't plant cow peas or sweet potatoes in your peach orchard, unless you are ready to have the growth of your trees stopped while those rapid growers and gross feeders are getting in their work.

I would be glad to carry these points on the culture of our fruits yet further, but my time will not admit.

MARKETING THE FRUIT.

Thinning out the fruit so there is no more left on the tree than it carries well to maturity must always be done. Half the crop well and finely grown, in markets where we expect to get good prices, will make us money; often the whole crop would market at a loss. Fruit always must be sorted so that no imperfect fruit is sent. First find what package is most used in the market you expect to reach, and use it. Small, neat, clean packages are the thing. Try to raise finer fruit, and put up just a little nicer than anyone else.

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